



**Produce of the month:** Salad mix, spinach, snow peas, baby bok choy, kale, green onions, mizuna, and radishes are the perfect starting point for creating light and healthy meals for spring.

## FEATURED RECIPE

### Sauteed Hoisin Shrimp with Bok Choy

Recipe by: **Safeway**

Prep Time: 25 minutes, Ready In: 25 minutes, Servings: 4

Shrimp, sliced green onions, and baby bok choy are sauteed in a sweet-hot sauce.

#### Ingredients

- 3 tablespoons hoisin sauce
- 2 tablespoons rice vinegar
- 2 teaspoons sugar
- 1/2 teaspoon ground ginger
- 1/2 teaspoon cornstarch
- 1/8 teaspoon crushed red pepper flakes
- 1 1/2 pounds baby bok choy
- 3 tablespoons vegetable oil, divided
- 1 pound medium-size frozen shelled, deveined raw shrimp (31 to 40 per lb.), thawed
- 1 clove garlic, minced
- 6 green onions, cut diagonally into 1-inch lengths

#### Directions

1. In a small bowl, stir together hoisin sauce, vinegar, 2 tablespoons water, sugar, ginger, cornstarch, and red pepper flakes. Set aside.
2. Discard any bruised or yellowed bok choy leaves. Rinse and drain bok choy; cut each head in half lengthwise. If bases of bok choy pieces are thicker than 1 inch, cut each piece in half lengthwise. Heat 1 tablespoon of the oil in a wide nonstick frying pan or wok over medium-high heat. Add bok choy and 2 tablespoons water; cover and cook, stirring often, until bok choy stems are just tender when pierced (3 to 5 minutes). Transfer bok choy to a platter. Discard liquid from pan. Wipe pan dry with a paper towel.
3. Heat remaining 2 tablespoons oil in pan over medium-high heat. Rinse shrimp and pat dry; add shrimp and garlic to pan and cook, stirring often, for 2 minutes. Add onions and hoisin mixture. Continue to cook, stirring, until sauce is thickened and shrimp are just opaque in center (about 3 more minutes); cut to test. Spoon shrimp over bok choy and serve with steamed rice.

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Jackson Street, Suite 208, Seattle, WA 98144. If you have questions contact Michelle Jones, Marketing Manager at [michellej58@hotmail.com](mailto:michellej58@hotmail.com)